



WOLF COOKERY RECIPES

Violet's Rainbow Ice Cream Sandwiches

Ingredients:

- 1 box rainbow chip or sprinkle cake mix
- Your favorite ice cream, softened
- Non-stick cooking spray or butter

Supplies:

- Cookie sheet
- Ice cream scoop
- Large spoon
- Mixing bowl or blender
- Measuring utensils
- Plastic wrap

Directions:

- Preheat oven to 350 degrees Fahrenheit.
- Grease cookie sheet with cooking spray or butter.
- Make cake mix according to package directions, omitting eggs.
- Using your spoon, drop cake mixture onto cookie sheet in large spoonfuls.
- Bake for 15 minutes or until cookies spring back when touched.
- Let cookies cool completely.
- When cookies are cool, use your ice cream scoop or spoon to place a scoop of ice cream in the middle of each cookie. Place a second cookie on top of ice cream.
- Wrap cookie in plastic wrap and gently press down to flatten ice cream.
- Place in freezer until ready to eat or go ahead and eat it right away!

1



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Homemade Ice Cream in a Bag

Ingredients:

- 1 T sugar
- ½ C. half-n-half
- ¼ t. vanilla
- Ice

Supplies:

- ½ C. Rock Salt
- 1 pint size zipper bag
- 1 gallon size zipper bag

Instructions:

- Combine the sugar, half-n-half and vanilla in the smaller pint size zipper bag and seal. Combine the ice with the rock salt in the larger gallon size zipper bag. Place the smaller pint size bag inside the larger gallon bag and then seal the larger bag. Exercise those arms - shake for 5 minutes. Voila! Instant ice cream yumminess!
- Feel free to add in all sorts of goodies as well after you are done shaking - like chocolate chips, banana slices, nuts or sprinkles.